

[P. 179 b] chuck chausi

252 2-1/2 inches thick. On one side was the cooking depression, about 3 inches in diameter. It was customary to bake these cakes and distribute them to children before the mush-cooking was undertaken.

[855] 251 Uncooked mush could be kept for some time, then cooked as needed. (Thrall saw a basketful on a porch at Picayune which "looked like dried putty." A similar basketful seen by Gayton looked like a mixture for an old-fashioned linseed poultice.)

263 Mush was often flavored by adding pulverized seeds of various kinds.

252 Seeds---Seeds were parched on circular trays by adding hot coals and shaking the whole lot vigorously. To separate the coals, the seeds were then sifted through an openwork basket (xale). This, said N.W., was the same shape as the basket on which the roasting was done. The seeds were then taken to a mortar rock and pounded in a deep hole. An oil which exuded caused the seed flour to ball. The food was eaten in these balls; it kept a long time. These seeds were got in the valley.

[263] Tarweed (seeds or leaves?) was pulverized and eaten dry that way, or added to manzanita cider for flavoring. Never was it used to flavor acorn mush. When eaten dry it tended to blow about, causing one to choke. (All present laughed at the informant's description of this.) The tarweed preferred bloomed in July; it "smelled good and was good food." Emma Pumpkin gathered a sackful this summer (1938).

222 Wild oats grew abundantly in the Coarse Gold region, said J.R. The women gather these seeds in seedbeaters, throwing the grain over their shoulders into burden baskets hung on their backs. Old women worked every day at this; it took about one day to fill the burden basket. The seeds were laid out on rocks to dry; when the husks were ready to drop off they were winnowed. To prepare these seeds for eating, they were roasted on a basket with hot coals, the coals later being sifted out by means of another basket. The parched seeds were then pounded in a bedrock mortar into a flour somewhat finer than cornmeal. The flour was mixed with water, then shaped as small thin biscuits. These were cooked in hot ashes, closely watched to prevent burning. Such cakes were eaten cold or hot, or laid away for the next meal. They were a favorite accompaniment to manzanita cider.

252 222 A "grass" grows down toward the valley which "blooms red on the end" and produces fine black seeds. These are ripe in late summer (July-August).⁸⁸ The plants were pulled up, roots and all, and laid out to dry. The seeds dropped off; those that failed to were stripped off and the grass thrown away. The seeds were brought home, stored in the storehouse.

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⁸⁸Probably the "kasin" seeds prized by other Yokuts, though this date is a little late for their ripening.

like acorn meal dough - mushy!